



Grange

1974

Considered a good wine from one of the most difficult vintages in memory. It was future Chief Winemaker John Duval's first vintage with Penfolds and the first Grange to be made at Nuriootpa and fermented in stainless steel. All previous vintages were made in the open concrete fermenters at the Magill winery. Winner of a trophy, four gold and three other medals at Australian wine shows from 1976 to 1989.

Tight fruit selection policy has resulted in a wine with good structure and concentration and a good palate, given the year. [Ultimate Grange Experience, Nov. 1994].



VINEYARD REGION	Barossa Valley (including Kalimna Vineyard), Magill Estate (Adelaide).
VINTAGE CONDITIONS	A very difficult season with rainfall more than double the average. Vintage was also very wet, with conditions made worse by an outbreak of downy mildew just before harvest.
GRAPE VARIETY	Shiraz (93%), Cabernet Sauvignon (7%)
MATURATION	Eighteen months in new American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 12.10% Acidity: 5.90g/L pH: 3.70
LAST TASTED	1999-09-01
PEAK DRINKING	Now
FOOD MATCHES	Mature cheddar cheese

Winemaker comments by Don Ditter

Medium brick red.

Sweet prune/dried fig/apricot aromas with complex cedar/cigar-box characters.

Still fresh, but compact, with dark chocolate/prune flavours, some earthiness and fine gripping tannins. Firm finish. A little disjointed and unlikely to improve, although should hold.

COLOUR

NOSE

PALATE